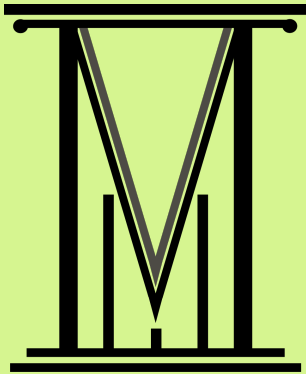




123 North College Ave., Suite 112
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We're excited to share that we've been named the 2024 Best of Fort Collins Law Firm! Your ongoing support has made this possible, and we're honored to serve such an incredible community.

PHOTOGRAPHING ACCIDENT SCENES: DISPELLING COMMON MISCONCEPTIONS

After a car accident, many people believe that taking photos of the scene isn't necessary, especially if they think the damage is minor or they're not at fault. However, this belief can prove to be a costly mistake.

In the wake of a crash, documenting the accident scene through photographs is one of the most important steps you can take to help protect your legal rights and strengthen your case, whether for an insurance claim or potential legal action.

You could miss out on preserving critical evidence

When you're involved in a car accident, your adrenaline is pumping and your mind is racing. In these chaotic moments, it's easy to overlook important details that could later prove crucial. Photographs taken immediately after an accident are invaluable for preserving details about the accident that you may forget as time passes. Photographic evidence:

- Preserves evidence: Captures details like skid marks and debris
- Shows scene details: Reveals vehicle positions and road conditions
- Documents damage: Provides proof of vehicle and injury damage
- Offers objective proof: Confirms your account of the accident

This [preservation of evidence](#) can be a vital part of proving how the accident occurred and who was at fault, especially when memories fade or stories change.

Countering disputed accounts

Accident recollections can vary widely between parties involved, and this discrepancy is often more pronounced in accidents involving multiple parties. For example, imagine a two-car collision at an intersection. One driver claims they had the right of way and was hit by the other vehicle, while the other driver argues that they were correctly proceeding through a green light. Without photographic evidence, it simply becomes one person's word against the other's. This can make it difficult to [establish who was at fault](#).

In this scenario, photos taken at the scene could reveal critical details like:

- Positions of the vehicles
- Traffic signals
- Any visible damage

These images provide objective proof that can support your version of events. For instance, a photo showing the traffic light's position or the damage on each vehicle can help confirm which driver had the right of way and clarify the circumstances of the collision.

Some people believe that police reports or insurance assessments are sufficient documentation. However, they may not capture the details that photos can provide. Others worry about the legal implications of taking photos, so know that it's your right to document an accident you're involved in. Providing your [legal team](#) with photographic evidence from the accident scene can help them work to secure a favorable outcome for you.

If you have any questions, we are here to help!

RECENT CLIENT WIN



RECENT WIN

\$49,000



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A 24-year-old graduate student was riding his scooter home from campus when a driver pulled out of a parking lot in front of him, striking the student with his car. Our client sustained a right knee fracture and a sprained left shoulder, but was fortunate enough not to need surgical intervention. Despite our client's low medical expenses, the team at VanMeveren Law Group was able to quickly present the full amount of his noneconomic damages to the at-fault insurance carrier and gain a settlement of \$49,000.00 for our client, more than 10 times his medical costs.

MUST-TRY FALL RECIPE: SHEPHERD'S PIE

Now that the weather is cooling down, it's time to try a new spin on this delicious comfort food. Hope you enjoy!

Ingredients:

- 2 lbs ground pork
- 1 large yellow onion, diced
- 3 medium carrots, diced
- 3 garlic cloves, minced
- 2 tbsp tomato paste
- ½ cup red wine

3 tbsp unsalted butter
3 tbsp flour
2 cups chicken stock
2 tsp fresh rosemary, chopped
1 tsp fresh thyme, chopped
½ cup frozen petite english peas
½ cup frozen yellow corn
Salt & pepper to taste

Mashed Potatoes:

3 large russet potatoes, peeled & cubed
4 medium gold potatoes, peeled & cubed
6 garlic cloves, peeled kept whole
1 ½ cups heavy cream
4 tbsp unsalted butter
2 egg yolks, room temp.
1 cup grated parmesan cheese, divided
1 cup shredded sharp cheddar cheese, divided
Salt & pepper to taste



Method:

1. Place the potato cubes and garlic cloves into a large pot and cover with cold water. Season with about 2 tbsp salt, and bring to a boil over high heat. Once the potatoes are tender, carefully strain. Allow the

potatoes to sit in the strainer while you heat cream and butter in a small saucepan until the butter is melted.

2. Use a potato ricer, hand mixer, or potato masher to mash the potatoes. Slowly and carefully add in the cream and butter mixture. Once all the cream is incorporated, add in ½ cup parmesan cheese, ½ cup cheddar cheese, and 2 egg yolks. Mix until combined and season with salt and pepper to taste.

3. For the filling, heat 2 tbsp avocado oil in a shallow dutch oven over medium high heat. Brown the pork and season with salt and pepper. Once the pork is nicely browned and a meat thermometer reads 160° F., remove and set aside. Add another 2 tbsp of oil and saute the onions for about 5 minutes. Add in the carrots and minced garlic, cook for another 5 minutes. Add in the tomato paste and cook until it starts to stick to the bottom and deepen in color. Deglaze with the red wine and cook until the wine has almost evaporated, about 3-4 minutes.

4. Add in the butter and, once melted, sprinkle the flour in. Cook for about 1 minute. Slowly add the chicken stock, stirring constantly to avoid any lumps from the flour.

5. Add peas, corn, pork and herbs. Season with salt and pepper and allow to cook for another 5 minutes or so or until the carrots are tender.

6. Once the filling is ready, add the mashed potatoes on top and use a rubber spatula to smooth them into an even layer. Use a fork to make ridges and sprinkle the remaining parmesan and cheddar on top. Bake in a 350 degree oven for 20 minutes, or until the cheese is melted and there are some golden brown spots on top.

TIP: Place a sheet pan on the rack under the dutch oven to catch any drippings!

Recipe by Erin O'Brien

TESTIMONIAL

See what our clients have to say!

"After being involved in an accident, I really was unsure of how to navigate, or what to do so that I could take care of myself and my needs. I have been very blessed to have worked with Catharine Fullerton at this law firm for just that. With patience, compassion, and lending an ear, I soon realized I had the help I was needing. Catharine is kind by nature and fierce to protect. I now recognize the importance of protection for people who need help and who require reassurance to accept help. The insurance companies are large, and scary in my opinion, they made me feel small, insignificant, and wrong. I was able to count on Catharine, and her nurturing reassurance so I could get back to a stable place in my health and recovery- to be me again. Through and through this firm is a

solid foundation with integrity, and respect. When I have needed any kind of follow up, they were ahead of me. When I could not function at my highest level, they were there ensuring nothing became an oversight. And with much gratitude to Gabi, she is a superb resource when it comes to communication, and follow up with each of my providers. Gabi's ability to orchestrate the taxing calls, and paperwork (I can only imagine)...I knew I could simply focus on my medical needs and family needs to better my condition- without the additional stress and rigamarole of the insurance providers. It takes a team, and this duo is tried, true, trusty. With so much thanks, I appreciate this firm for their support and compassion. Above all, Catharine and Gabi exemplify integrity where I believe others do not, there was no concern if the left hand knew what the right was doing. This was a seamless experience."

- *Former Client*

ADOPTABLE PET OF THE MONTH

Joey

VanMeveren Law Group is a proud supporter of Animal Friends Alliance. Learn more about how you can adopt, foster or get involved at savinganimalstoday.org or call the AFA Taft Hill Shelter at (970)-484-8516



Hi, I'm Joey! My days are filled with wagging tails and wet noses. I'm a

curious pup who loves to explore. I'm friendly to everyone I meet, always ready to make a new friend! Life's a ball and I'm ready to play! I'm just a puppy, but I'm full of love to give. I promise to fill your life with laughter, fun, and endless games of fetch. I'm looking for a new best friend to call my very own! I'm a bundle of joy waiting to make your life brighter. So, what are you waiting for? Ask about me, today!

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123 North College Ave
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